



Beurre & Sel Jammers

 Vegetarian

READY IN



45 min.

SERVINGS



34

CALORIES



58 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 2 large egg yolk room temperature
- ☐ 0.8 cup flour all-purpose
- ☐ 0.8 cup orange marmalade such as lingonberry, apricot, orange marmalade, and blackberry thick
- ☐ 0.3 cup powdered sugar sifted
- ☐ 0.3 teaspoon sea salt fine
- ☐ 0.3 cup sugar
- ☐ 5.5 tablespoons butter unsalted chilled cut into small pieces
- ☐ 0.3 teaspoon vanilla extract

Equipment

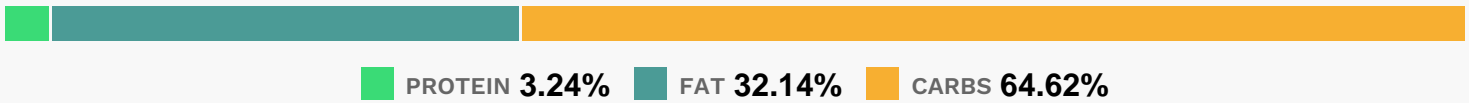
- ☐ oven
- ☐ knife
- ☐ mixing bowl
- ☐ wire rack
- ☐ hand mixer
- ☐ aluminum foil
- ☐ cookie cutter
- ☐ muffin liners
- ☐ muffin tray

Directions

- ☐ Using an electric mixer at medium speed, beat butter in a large bowl until smooth and creamy, about 3 minutes.
- ☐ Add both sugars and salt; beat until well blended, about 1 minute. Reduce speed to low; beat in egg yolks and vanilla.
- ☐ Add flour and mix just to combine. Dough will be soft and slightly sticky.
- ☐ Divide dough in half.
- ☐ Place each half between sheets of parchment or waxed paper. Flatten dough into disks. Working with 1 disk at a time, roll out dough, occasionally lifting paper on both sides for easy rolling, until 1/4" thick. Freeze dough in paper until firm, at least 2 hours. DO AHEAD: Dough can be made 2 days ahead. Cover and keep frozen.
- ☐ Mix flour, sugar, and salt in a small mixing bowl. Using your fingertips, rub butter and vanilla into dry ingredients until no large lumps remain and butter is well incorporated. Streusel will be sandy and hold its shape when pressed between your fingers. Cover and chill. DO AHEAD: Streusel can be made 2 days ahead. Keep chilled.
- ☐ Arrange a rack in middle of oven; preheat to 350°F.
- ☐ Using cookie cutter, cut out rounds off frozen dough from freezer.
- ☐ Place rounds in bottom of muffin cups and gently pat to flatten. Continue cutting frozen dough into rounds; gather scraps and repeat process of rolling out and cutting to make 34

- rounds.Cover muffin tins with foil and chill in freezeruntil dough is firm, about 30 minutes or upto 2 days.
- ☐ Spoon about 1 teaspoon jam into the center ofeach round of dough. Using your fingers ora small spoon, sprinkle 1-1 1/2 tablespoons streuselaround edges of each cookie, trying not toget any in the jam.
 - ☐ Bake cookies, in batches if needed,until sides and streusel are golden, 20-22minutes.
 - ☐ Let cool in tins for 15 minutes.Run a small knife around edges of muffincups; gently remove cookies and let coolcompletely on a wire rack. DO AHEAD:Cookies can be baked 2 days ahead. Storeairtight at room temperature.

Nutrition Facts



Properties

Glycemic Index:4.27, Glycemic Load:2.89, Inflammation Score:-1, Nutrition Score:0.7495652080878%

Nutrients (% of daily need)

Calories: 57.93kcal (2.9%), Fat: 2.14g (3.28%), Saturated Fat: 1.26g (7.89%), Carbohydrates: 9.66g (3.22%), Net Carbohydrates: 9.53g (3.47%), Sugar: 7.07g (7.86%), Cholesterol: 15.67mg (5.22%), Sodium: 21.88mg (0.95%), Alcohol: 0.01g (100%), Alcohol %: 0.08% (100%), Protein: 0.48g (0.97%), Selenium: 1.58µg (2.25%), Folate: 7.21µg (1.8%), Vitamin B1: 0.02mg (1.59%), Vitamin A: 75.39IU (1.51%), Vitamin B2: 0.02mg (1.29%), Manganese: 0.02mg (1.05%)